

INSALATE

FORMAGGI E SALUMI \$18 / \$28

(available in 3 / 5) served with seasonal accompaniments and grilled bread

24 MONTH AGED PROSCIUTTO DI PARMA

FINOCCHIONA

LOMO

LARDO

COPPA

LA TUR

MOUNTAIN GORGONZOLA

PECORINO SICILIANO

BREBIROUSSE D'ARGENTAL

ANTIPASTI

BUTTERNUT SQUASH VELOUTE- Gingerbread Tuile, Apples, Pears, Spiced Chantilly Cream \$12

CAPONATA - Roasted Eggplant, San Marzano Tomatoes, Golden Raisins, Pinenuts \$10

WHIPPED RICOTTA - Roast Squash, Poached Quince, Amaretti Crumble, Kale Chips \$12

BURRATA - Beets, Red Onion Marmalade, Heirloom Radicchio, Venetian Spices \$16

HAMACHI - Fennel, Crispy Ginger, Almond, Green Apple Consomme \$16

FRITTO MISTO - Assorted Seafood, Seasonal Vegetables, Garlic Aioli \$14

TUSCAN GARDEN - Cider Glazed Squash, Baby Lacinato Kale, Forelle Pear, Quince, Brebrousse D'Argental, Sunflower Seeds \$14

AL UOVO - Frisee, Crispy Artichokes, Pancetta, Potatoes, Shallot Vinaigrette, Poached Egg \$16

CAESAR- Your choice of Grilled Chicken or Salmon, Baby Gem, Pickled Onion, Parmigiano, Bread Tuile \$18

INSALATE DI CECI - Grilled Calamari, Chickpea Crema, Red Peppers, Shallots, Golden Raisins, Pine Nuts, Oregano \$16

PIZZE

MARGHERITA - San Marzano Tomatoes, Bufala Mozzarella, Basil \$14

PARMA - San Marzano Tomatoes, Bufala Mozzarella, Prosciutto Di Parma, Arugula, \$18

FUNGHI - Wild Mushrooms, Salsa Verde, Bufala Mozzarella, Pecorino Toscano \$16

FRA DIAVOLO - Salame Picante, Fresno Chiles, Red Onion, Bufala Mozzarella, San Marzano Tomatoes \$18

BIANCA - Garlic, Black Pepper, Yukons, Parmigiano, Stracchino \$18

IL MACELLAIO - Assorted Charcuterie, San Marzano Tomatoes, Bufala Mozzarella \$18

PRIMI

BUCATINI CACIO E PEPE - Pecorino Toscano, Cracked Black Pepper	\$18
TAGLIATELLE - Spiced Pork Ragu, Chickpeas, Charred Broccolini, Saffron	\$20
LINGUINE ALLE VONGOLE- Assorted Clams, White Wine, Garlic, Parsley	\$20
PAPPARDELLE AL FUNGHI- Foraged Wild Mushrooms, Garlic, Parsley, Parmigiano	\$18

SECONDI

GRILLED CALAMARI - Squid And Artichoke Galette, Red Pepper Crema, Frisse	\$22
BRANZINO A LA PLANCHA - Celery Root, Truffle, Toasted Farro, Taggiasca Olive	\$24
TORTA MILANESE - Heritage Chicken Breast, Smoked Eggplant Crema, Pepper Relish, Arugula	\$20
MARYLAND CRABCAKE - Swiss Chard, Spicy Remoulade, Maitake Mushrooms	\$32

CONTORNI \$8

BABY LETTUCE - Cucumbers, Radishes, Citrus Vinaigrette
BRUSSEL SPROUTS- Lemon Vinaigrette, Marcona Almonds
CHARRED CABBAGE- Calabrese Agrodolce

VIA SOPHIA  
LUNCH PRIX FIXE  
\$24

Includes a choice of N/A beverage

antipasti

BUTTERNUT SQUASH VELOUTE  
Gingerbread Tuile, Apples, Pears, Spiced Chantilly Cream

secondi

BRANZINO A LA PLANCHA  
Celery Root, Truffle, Toasted Farro, Taggiasca Olive

or

TORTA MILANESE  
Heritage Chicken Breast, Smoked Eggplant Crema, Pepper  
Relish, Arugula

dolci

SORBETTO  
Chef's Choice

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VIA SOPHIA

Aperitivo

MONDAY — FRIDAY

4:00 - 6:30 PM

DRAFT BEER \$5

SELECT WINES BY THE GLASS \$6

SPECIALTY COCKTAILS \$8

Aperitivo is the time when you sit in a cafe alfresco and catch up with friends while sipping a drink and nibbling on appetizers.

It's a scene that embodies la dolce vita.

It's the Italian Happy Hour.



